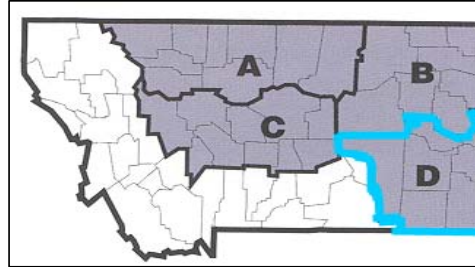


## Montana Hard Red Spring Wheat Southeast Montana (Area D)

The 2008 D region consisted of 7 counties. This region generally contains about 4% of Montana's spring wheat crop. This regions' quality results were based on samples taken at 1 location. Our quality tests were facilitated and analyzed by the Hard Red Spring Wheat Quality Laboratory in the Department of Plant Science at North Dakota State University, Fargo, USA.



**Some popular varieties grown in the D region in 2008 included:** Reeder (22%), McNeal (16%), NorPro (7%), WestBred 936 (6%), and Scholar (5%). Reeder is a North Dakota variety with good yields and above average milling and baking qualities. McNeal is a Montana variety with a solid stem. It is high yielding and has superior milling and acceptable baking properties.

	2004	2005	2006	2007	2008
<b><u>Production Data</u></b>					
Bushels produced (1,000 bu)	2,055	2,702	2,588	2,336	2,899
Average Yield bu/ac	19	25	20	21	24
<b><u>Wheat Grading Data</u></b>					
Test Weight (lbs. per bu.)	59.4	59.2	59.2	60.2	61.0
Test Weight (kg. per hl.)	78.2	77.9	77.9	79.2	80.2
<b><u>Other Kernel Quality</u></b>					
Protein (%) (Wheat, 12% MB)	16.2	14.0	14.8	13.9	14.3
Moisture (%)	11.0	11.2	11.0	10.3	10.6
1000 Kernel Wt. (g)	28.5	29.7	27.6	30.5	31.0
Sedimentation (Wheat)	69.0	62.0	57.0	55.0	56.0
Falling Number (sec)	388.0	416.0	413.0	460.0	394.0
<b><u>Flour Quality Data</u></b>					
Extraction (%)	67.4	69.1	67.1	68.1	68.2
Flour Ash (%)	0.4	0.4	0.6	0.5	0.5
Wet Gluten (%) (1984)	41.0	33.1	37.0	36.1	36.5
Gluten Index *			84.0	92.0	87.0
<b><u>Physical Dough Properties</u></b>					
Farinograph Pk Time (minutes)	14.0	5.0	10.5	8.0	6.5
Farinograph Tolerance/Stability (minutes)	35.0	12.5	18.5	21.5	9.5
Farinograph Absorption (%)	65.9	64.8	67.4	65.0	67.6
Extensibility (45 min.)*23.1			23.1	16.9	18.8
Resistance (45 min)B.U.*			540.0	401.0	315.0
Area (sq.cm)*			155.0	92.0	82.0
Extensibility (135 min.)*			18.1	16.1	19.4
Resistance (135 min)B.U.*			625.0	702.0	461.0
Area (sq.cm)*			136.0	145.0	118.0
<b><u>Baking Data</u></b>					
Loaf Volume (cc)	1145.0	1030.0	1045.0	1025.0	925.0
Loaf Grain & Texture	7.5	8.0	8.5	8.0	9.0
Baking Absorption (%)	64.4	63.3	65.9	63.5	66.1

\*New as of 2006

Please note that new mills were used during testing in 2008, therefore data may not be comparable to previous years' results, or represent a true commercial mill.

2008 Hard Red Spring Wheat Quality - D Region